

PERFECT FOR 2

per person (in multiples of 2)

115.00

with matching beverages

155.00

2013 Handpicked Moscato D'Asti,
Vallebelbo Italy

NUMBER ONE SPECIAL

crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WAGYU TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

LOVERS SASHIMI

scallop and tuna roses finished at the table with yuzu spray, with freshly shucked oysters with wasabi granita

SALMON MOYASHI HAND ROLL

glazed salmon moyashi hand rolled in nori, topped with crispy salmon skin and tume sauce

2016 Kirrihill Riesling,
Clare Valley, SA

ALASKAN CRAB SALAD

poached Alaskan crab meat mixed through a crispy daikon and radish salad, dressed with a sesame dressing

WAFU PORK PILLOW

Japanese braised pork belly steamed in a light bun, with cucumber and kewpie salad and a togorashi sprinkle

2015 Fishbone Rose,
Margaret River, WA

MISO CITRUS LOBSTER

giant lobster tail (approx 350gm), lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served with steamed vegetables

2015 Scotchmans Hill Late Harvest Riesling,
Bellarine Peninsula, VIC

AMA OZEN

Kobe Jones's famous dessert selection with our trademark chocolate chopsticks